

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

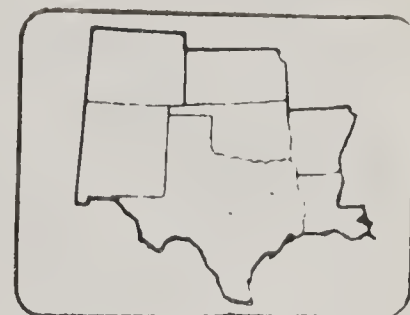
72
SOUTHWEST REGIONAL INFORMATION OFFICE

FOOD SAFETY AND QUALITY SERVICE

UNITED STATES DEPARTMENT OF AGRICULTURE

1100 Commerce Street • Room 5-C-40 • Dallas, Texas 75242

Telephone (214) 749-3331 Warlick



December 15, 1978

USDA Amends Specifications For Fresh Beef

The U.S. Department of Agriculture (USDA) has added two fresh beef items to specifications for meat used by volume buyers and sellers.

The two items are an oven-prepared rib and a trimmed hindquarter. Other minor changes have been made in the fresh beef purchase specifications for clarification.

The institutional meat purchase specifications are developed by USDA's Food Safety and Quality Service in cooperation with the meat industry. These specifications are used in the department's meat acceptance service, a voluntary program under which federal graders, on request and for a fee, examine meat products bought in large quantities to assure that they meet contract terms.

Copies of the amendments and order forms for institutional meat purchase specifications are available from Meat Quality Division, Food Safety and Quality Service, USDA, Washington, D.C. 20250.

